

WE GUARANTEE SATISFACTION.

TULSI

CONTEMPORARY INDIAN CUISINE

Tulsi is a name of rare quality and distinction.

“**Tulsi**” is a holy plant from the basil family.
It belongs to the Hindu religion as a paramount symbol of worship.
(6th in an order of eight sacred objects).

Tulsi contains important medicinal properties
used in the cure and prevention of many illnesses.
(including malaria and heart disease).

It's value is such that the word “**Tulsi**” has come to mean
“that which cannot be compared.”

Tulsi contemporary Indian cuisine offers you
the finest curries without compare.

Halal meat available.
Home delivery services (conditions apply).

WE'RE OPEN 7 DAYS A WEEK.

SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

WWW.TULSI.CO.NZ

VEGETARIAN ENTRÉE

ROASTED PAPADOM BASKET	\$2.50
Crispy lentil based pancake sprinkled with chaat masala.	
MASALA PAPADOM BASKET	\$2.50
Crispy lentil based pancaked topped with onion, tomato, cucumber and green coriander with chaat masala.	
ONION PAKORA	\$7.50
Onion fitters dipped in chickpea flour and deep fried until crispy.	
JEERA ALOO	\$7.50
Potato cubes tempered and sautéed with cumin seeds, Turmeric powder, lemon juice and garnished with green coriander.	
VEGETABLE PAKORA	\$7.50
Mixed vegetables dipped in spicy chickpea and flour and deep fried.	
VEGETABLE SAMOSA	\$7.00
Green peas and smashed potatoes filled in triangular pastry.	
ALOO COCKTAIL	\$7.50
Crushed boil potatoes, mixed with curry leaves, bread crumbs and deep-fried.	
TANDOORI PANEER	\$9.00
Cottage cheese marinated in yoghurt and ginger garlic paste and roasted in the tandoori with capsicums and onion.	
TANDOORI MUSHROOM	\$9.00
Mushrooms marinated in yoghurt, ginger, garlic and combination of spices and roasted in tandoori oven.	
VEGETABLE PLATTER (FOR 2 PEOPLE)	\$16.00
Vegetable Somosa, Vegetable Pakora and Onion Bhaji served on a sizzling platter.	

NON-VEGETARIAN ENTRÉE

TANDOORI CHICKEN

Half: \$12.00

Full: \$22

Whole Chicken marinated with special mixed spices, yoghurt and roast in Tandoor.

CHILLY CHICKEN

\$12.00

Boneless Chicken cooked with chilly sauce, soy sauce, onion and capsicum.

MURGH MALAI TIKKA

\$9.00

Boneless Chicken marinated in yoghurt, cream cashew paste, garlic, ginger and white pepper cooked in Tandoori oven.

CHICKEN WINGS

\$7.00

Chicken wings marinated with Tandoori Masala and BBQ in Tandoori.

SEEKH KEBAB

\$9.00

Lamb mince marinated with Tandoori Masala and Kashmiri chilly paste and BBQ in Tandoori oven.

TANDOORI PRAWNS

\$12.00

Prawns marinated overnight with Chef's special spices, skewered with onion and capsicum and cooked in Tandoori oven.

MIXED PLATTER

\$17.90

Vegetable samosa, Vegetable Pakora, Seekh Kebab and Murgh Tikka served on a sizzling platter.

MEAT PLATTER (FOR 2)

\$21.00

Murgh Tikka, Seekh Kebab, Chicken wings and quarter piece of Tandoori Chicken served on a sizzling platter.

MAINS

All mains are served with rice, they are prepared mild, medium, med hot, Kiwi hot, Indian hot, English Hot.

CHICKEN**MURGH MAKKHANWALA (BUTTER CHICKEN) \$18.50**

Over grilled boneless Chicken cooked with tomato paste, cream, butter and kasoori methi.

KADHAI CHICKEN (SPICY DISH) \$17.90

Roasted boneless Chicken cooked with capsicum, onion and special gravy which contains coriander seeds, chilly flakes and black pepper.

CHICKEN PASANDA \$17.90

Diced Chicken sautéed in onion, garlic, ginger and tomato cooked with spices, cream and almond gravy.

CHICKEN DO PYAZA \$17.90

Boneless Chicken cooked in lightly spiced flavoured sauce and diced fried onions.

CHICKEN TIKKA MASALA \$17.90

Tender Chicken fillets roasted in the Tandoori oven and cooked with onions, capsicum and spices.

CHICKEN KORMA (MILD CURRY) \$17.90

Tender boneless Chicken cooked in cream and cashew nut gravy

MADRASI CHICKEN \$17.90

A traditional South Indian style curry cooked with coconut cream and spices.

PALAK CHICKEN \$17.90

Boneless Chicken cooked in spinach gravy with a special mix of spices.

CHICKEN VINDALOO (SPICY) \$17.90

Red hot curry from Goa, made with roast Chicken and cooked in a hot ground Vindaloo paste.

MANGO CHICKEN (MILD CURRY) \$17.90

Boneless Chicken cooked in delicious mango flavoured cream and is a sweet curry.

CHICKEN LAWAABDAR (CHEF'S SPECIAL)**\$17.90**

Boneless Chicken pieces cooked in Chef's special gravy.

LAMB OR BEEF**LAMB OR BEEF CURRY (NEW)****\$18.90**

No chilly strength, medium spicy dish.

LAMB OR BEEF TIKKA MASALA**\$18.90**

Meat marinated in spices and cooked in onion and tomato gravy.

LAMB OR BEEF ROGAN JOSH**\$18.90**

Meat cooked in onion and tomato gravy with spices in traditional North Indian style.

LAMB OR BEEF MUSHROOM MASALA**\$18.90**

Sautéed mushrooms cooked with meat in special gravy.

BHUNA GHOST (CHEF'S SPECIAL)**\$18.90**

A lamb meat dish which is hot in flavour, cooked with onions, capsicum slices, fenugreek and coriander.

LAMB OR BEEF KORMA (MILD CURRY)**\$18.90**

Cooked in cream and cashew nut gravy.

LAMB OR BEEF DHANSHAK**\$18.90**

Meat cooked with lentils in onion gravy. A delicious medium spicy dish.

LAMB OR BEEF PALAK**\$18.90**

Meat cooked with spinach gravy in a special mix of spices.

MADRASI LAMB OR BEEF**\$18.90**

A South Indian style curry cooked with coconut, grated coconut and curry leaves.

LAMB OR BEEF VINDALOO**\$18.90**

The famous dish from Goa, made with tender meat and cooked in hot ground Vindaloo paste.

BHOLA BALTI**\$18.90**

A combination of lamb and boneless Chicken cooked together with assorted seasonal vegetables in special gravy.

TOLSI

SEAFOOD DISHES

PRAWN OR FISH MALABARI (NEW) \$19.90

Prawn or fish cooked with coconut cream, curry leaves and grated coconut.

PRAWN OR FISH CURRY \$19.90

Prawn or fish cooked in Chef's special recipe.

BUTTER PRAWN OR FISH \$19.90

Prawn or fish marinated in spices and cooked in smooth tomato butter sauce.

PRAWN OR FISH VINDALOO \$19.90

Prawns or fish cooked in hot ground Vindaloo paste.

PRAWN SAGWALA \$19.90

Prawns cooked in spinach gravy with special mix of spices.

CHILDREN'S MENU

CHICKEN NUGGETS WITH CHIPS \$7.00

POTATO CHIPS \$4.00

* *Served with tomato sauce*

VEGETARIAN DISHES

SUBJI MILI JULI \$15.00

Fresh assorted vegetables cooked in onion and tomato gravy.

SHAHI VEGETABLES \$16.00

Fresh assorted vegetables and dry fruits cooked in a cream gravy.

PALAK PANEER \$16.00

Fresh cottage cheese, cooked with spices in spinach gravy.

MUSHROOM PEAS \$16.00

Mushrooms and green peas cooked with garlic and spices in gravy.

DAL MAKHANWALA \$15.00

Lentils and kidney beans cooked in spices in creamy gravy.

SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

DAL FRY	\$15.00
Mixed tallow lentils cooked with chopped onion, garlic and tomatoes.	
MALAI KOFTA	\$16.00
Vegetable Kofta balls cooked in lightly spiced sauce.	
KARAHI PANEER	\$16.00
Cottage cheese, onion and capsicum seasoned with spice and cooked in onion gravy.	
VEGETABLE JALFREZI	\$16.00
Seasonal vegetables cooked with capsicum, tomatoes and onion.	
ALOO GOBI ADRAKHI	\$15.00
Cauliflower and potatoes cooked in exotic spicy sauce with tomato and ginger.	
PANEER MAKHANWALA	\$16.50
Fresh cottage cheese cooked in rich butter sauce.	
MUSHROOM CHEESE CURRY	\$16.50
Mushrooms cooked with cottage cheese in onion, tomato and gravy.	
CHANA MASALA	\$15.00
Chickpeas cooked with thick gravy.	
ALOO MATTAR	\$15.00
Potatoes and green peas cooked in onion gravy with spices	
HARIYALI VEGETABLE	\$16.00
Mix vegetables cooked in spinach gravy.	
MATTAR METHI MALAI	\$16.00
Greeb peas cooked in cashew gravy and fenugreek.	

TANDOORI BREADS

BUTTER NAAN	\$4.50
Bread made of refined flour baked in the tandoor and smeared with butter.	
PLAIN NAAN	\$4.00
Bread made of refined flour, baked in the tandoori oven.	
ROTI	\$4.00
Wholemeal flour bread baked in the tandoor.	
BUTTER ROTI	\$4.50
Bread made from Chapati flour baked in the tandoor oven.	
GARLIC NAAN	\$4.50
Bread with crushed garlic and baked in the tandoori oven.	
GARLIC ROTI	\$4.50
Bread made from Chapati flour baked in the Tandoor oven.	
MISSHI ROTI	\$5.00
Chickpea, flour and wheat flour with special spices.	
ONION KULCHA	\$5.00
Bread stuffed with chopped onions, coriander and spices, baked in the tandoor.	
GARLIC AND CHEESE NAAN	\$5.00
Bread filled with garlic and cottage cheese.	
PESHAWARI NAAN	\$5.00
Naan stuffed with chopped dried fruit and nuts baked in tandoor.	
CHICKEN NAAN	\$5.00
Bread stuffed with spiced chicken.	
PANEER NAAN	\$5.00
Stuffed with Tulsi homemade cheese and baked in the tandoor.	

KHEEMA MINCE NAAN**\$5.00**

Bread stuffed with lamb mince.

PALAK NAAN**\$5.00**

Bread stuffed with fresh spinach mixed with mild spices and cooked in the tandoor.

BREAD BASKET**\$15.00**

A Selection of breads

(plain roti, plain naan, garlic naan, Peshawari and paneer bread).

BIRYANI DISHES**VEGETABLE BIRYANI****\$14.50**

Fresh seasonal garden vegetables cooked with basmati rice and spices.

CHICKEN/LAMB/BEEF/PRAWN BIRYANI**\$16.00**

A traditional Indian way of cooking meat in mild spices, dry fruit together with rice on a slow fire, which creates a very sumptuous flavour.

****All Biryani's are served with Raita***

SIDE DISHES**INDIAN SALAD****\$6.00**

A Traditional Indian salad with diced cucumber, tomatoes, onions and carrots, garnished with coriander and lemon juice.

ACCOMPANIMENTS (\$3 ea)**\$6.00**

Mango chutney, Pickle, Onion, Tomato and Kachumber and Raita.

GREEN SALAD**\$6.00**

Seasonal green salad with lemon juice and finished with Chaat Masala.

TULSI

RICE

PLAIN RICE \$3.00

COCONUT RICE \$5.00

Cooked with crushed Coconut powder and Coconut cream.

JEERA RICE \$5.00

Cooked with Cumin seeds.

PEAS PULAO \$8.50

Rice cooked with Green Peas.

DESSERTS

MANGO KULFI \$6.00

Tulsi made creamy Indian Ice cream, garnished with almonds and a cherry.

GULAB JAMUN \$6.00

Creamed milk dumping served in sugar syrup (hot).

RASGULLA \$6.00

Creamed milk dumping served in sugar syrup (chilled).

NZ ICE CREAM \$6.00

French Vanilla or Chocolate Ice cream

BANQUETS

BANQUET (A)

**Two or more people*

TULSI BAHAR

\$28.90 PER PERSON

ENTREE

Onion Bhaji, Seekh Kebab and Murgh Malai Tikka.

MAINS

Butter Chicken, Bhole Balti, Beef Vindaloo mixed Subji Mili Juli.
Served with a single serving of plain naan and Basmati rice.

BANQUET (B)

**Two or more people*

TULSI BAHAR (VEGETARIAN)

\$25.00 PER PERSON

ENTREE

Onion Bhaji, Vegetable Samosa, Vegetable Pakora.

MAINS

Shahi Vegetables, Palak Paneer, Aloo Mattar, Dal Makhnwala.
Served with single serving of one plain naan and Basmati rice.

BANQUET (C)

**Two or more people*

YOUR CHOICE

\$32.00 PER PERSON

ENTREE

Onion Bahji, Murgh Malai Tikka, Seekh Kebab

MAINS

Your choice of one chicken, one lamb, one beef and one vegetarian curry.
Served with single serving of one plain naan and Basmati rice.

DESSERT

Dessert of NZ Ice Cream.

**All Mains refill one time only and no doggy bags please.*

WE'RE OPEN 7 DAYS A WEEK.

304 Jackson Street, Petone P: (04) 586 3000